

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A proteinaceous meat analogue, for incorporation into packaged pet foods, wherein said meat analogue ~~consists of~~ comprises:
 particles of internally texturised, proteinaceous extrudate material dispersed in a gelled matrix composed of ground meat-based and cereal-based materials;
 wherein the moisture content of said extrudate and said matrix are different; and
 ~~wherein~~ the internal texturisation of said extrudate has a fibrous structure.
2. (Original) The proteinaceous meat analogue of claim 1, wherein said extrudate material is included in the meat and cereal matrix at between 20% and 80% by mass.
3. (Original) The proteinaceous meat analogue of claim 2, wherein said extrudate material is included in the meat and cereal matrix at between 35% and 45% by mass.
4. (Currently amended) The proteinaceous meat analogue of ~~any preceding claim 1~~, wherein said extrudate material has a cross sectional diameter in the range 5 mm – 80 mm.
5. (Currently amended) The proteinaceous meat analogue of ~~any preceding claim 1~~, wherein the extrudate material ~~includes~~ comprises:
 about 40 to 95% by weight edible proteinaceous materials selected from the group consisting of bovine, ovine, porcine, avian ~~or~~ and ichthyoid extraction,
 predetermined mixtures of defatted soy flour, soy meal, soy concentrate, cereal gluten in vital or starch-containing form and egg white; and

_____ up to about 7% by weight of edible mineral binding and cross-linking compounds.

6. (Currently amended) The proteinaceous meat analogue of claim 5, wherein the extrudate material ~~includes~~ comprises:
_____ about 40 - 55% by mass defatted soy flour, soy meal or soy concentrate;
_____ about 35 - 45% by mass vital wheat gluten, egg white powder, a mixture of vital wheat gluten and maize gluten or a mixture of vital wheat gluten and wheat flour;
_____ 0.1 - 7.0% by mass of non-leaching mineral compounds for binding the protein matrix and for enhancing protein cross-linking; optionally
_____ 0 - 5% by mass nutritional fiber additives, ~~preferably cellulose or beet pulp~~;
_____ 0.1 - 0.3% by mass vitamins;
_____ 0 - 3.0% by mass flavoring agents; and
_____ 0 - 3.0% by mass coloring agents.
7. (Currently amended) The proteinaceous meat analogue of ~~any preceding claim 1~~, wherein the composition (by mass) of the analogue is:
_____ 35 - 60% high-moisture extruded material;
_____ 5 - 15% ground or diced muscle meat derived from one or more animals selected from the group comprising ovines, bovines and porcines;
_____ 8 - 50% ground meat derived from poultry;
_____ 8 - 25% ground organs selected from the group comprising liver, heart and lungs, said organs being derived from one or more animals of the group comprising ovines, bovines and porcines;
_____ 2-10% binding materials;
_____ 1-7% cereal;

0.1 – 5% flavors and colors; and
7– 30% water.

8. (Currently amended) A prepared commercial canned, trayed, pouched or similarly packaged pet food, said pet food including a proteinaceous meat analogue, ~~as defined in any preceding claim~~ the analogue comprising:

particles of internally texturised, proteinaceous extrudate material dispersed in a gelled matrix composed of ground meat-based and cereal-based materials;

wherein the moisture content of said extrudate and said matrix are different; and

the internal texturisation of said extrudate has a fibrous structure.

9. (Currently amended) A method of manufacturing a proteinaceous meat analogue, consisting of particles of texturised, proteinaceous extrudate material dispersed in a matrix composed of ground meat-based and cereal-based materials, ~~including comprising~~ the steps of:

preparing a paste including comminuted meat material, cereal and binder materials;

blending said paste with particles of texturised, proteinaceous extrudate material;

processing this blend of materials to cause the paste to set, thereby encapsulating the extrudate material; and

cutting the ~~thermally~~-set analogue material to desired size and shape for inclusion in said pet food products.

10. (Original) The method of claim 9, wherein the processing step includes thermal processing.

11. (Original) The method of claim 10, wherein the processing step includes filling said blend in solid casings and retorting at 95°C.
12. (Original) The method of claim 11, wherein the solid casings have rectangular cross-section of dimensions of about 50 mm by 100 mm and said casings are heated at 95°C for about 60 minutes.
13. (Currently amended) The method of ~~any of claims 9 to 12~~, wherein said ~~thermally~~-set analogue is cut to dimensions of about 48 mm by 22 mm by 5 mm.
14. (New) The proteinaceous meat analogue of claim 6, wherein the nutritional fiber additives are cellulose or beet pulp;